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| **Pan de horno**  Serves: 24 – 30 tastes  Source: The Hairy Bikers’ Big book of baking | |
| **Ingredients**  1 teaspoon caster sugar  250ml warm water  7 grams yeast  450 grams bakers flour  2 teaspoons sea salt  3 tablespoons olive oil | **Equipment**  Measuring scales  Measuring cups and spoons  Large and medium mixing bowls  Wooden spoon  Measuring jug  Glad bake  Oven trays  Scissors |
| **What to do:**   * Whisk together the sugar and warm water in a medium bowl. Stir in the yeast, very lightly, set aside for 10 minutes until foamy * Mix the flour and salt together in a large bowl, and make a well in the centre * Pour in the yeast mixture, and mix to combine. It is a drier dough than many others, and you will need to work hard to combine it. Just as it is coming together, gradually add the olive oil and it will start to ease a little * Top the stiff dough on to a work surface and knead for 10 minutes, or until the dough feels smooth. Place the dough in a lightly oiled bowl, cover with cling wrap and leave it to rise – for about an hour. * Turn the ball of risen dough onto the work surface and divide into 6 even portions (mini loaves). * Pre heat oven to 200 degrees. * Form each portion into a slightly oval shape. Place each mini loaf of dough on the baking trays, lined with glad bake. * Using scissors, snip each mini loaf twice, to create a decorated top * Cover with a clean tea towel and allow to rise for 20 minutes * Bake in the oven for 20-25 minutes – or until lightly browned. Bread should sound hollow when tapped on the base. * Serve | |